



STOVES

MADE BETTER








RICHMOND, PRECISION & STERLING DELUXE

User manual - ZLS EI (100-110 cm)

COUNTRIES OF DESTINATION:

GB - Great Britain	<input checked="" type="checkbox"/>
IE - Ireland	<input checked="" type="checkbox"/>
DE - Germany	<input type="checkbox"/>
ES - Spain	<input type="checkbox"/>
FR - French	<input type="checkbox"/>
IT - Italy	<input type="checkbox"/>
PL - Poland	<input type="checkbox"/>
NL - Netherlands	<input type="checkbox"/>
BE - Belgium	<input type="checkbox"/>
SE - Sweden	<input type="checkbox"/>
CN - China	<input type="checkbox"/>
NZ - New Zealand	<input type="checkbox"/>
AU - Australia	<input type="checkbox"/>

TO CONTACT STOVES ABOUT YOUR APPLIANCE, PLEASE CALL:

	Customer Care Helpline 0344 815 3740 In case of difficulty within the UK
	Warranty Registration 0800 952 1065 *Please call our Customer Care team for extended warranty
	Spares Store 0344 815 3745
	To register your appliance online: www.stoves.co.uk
	To contact us by email: gdhainfo@gdha.com
	To register your appliance by mail: Please complete the warranty card and return to the address supplied
	Alternatively general, spares and service information is available from our website at: www.stoves.co.uk

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our 2 year guarantee (UK only), protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

**Glen Dimplex Home Appliances, Stoney Lane,
Prescot, Merseyside, L35 2XW**

CONTENTS

INTRODUCTION	4
SAFETY	5
GETTING TO KNOW YOUR PRODUCT	8
USING YOUR APPLIANCE	11
USING THE ZONELESS HOB	12
USING THE GRILL	20
USING THE TOP OVEN	21
USING THE DIGITAL OVEN	23
USING THE MAIN OVEN - ELECTRIC	26
USING THE OVEN - SLOW COOK	29
COOKING GUIDE	31
BAKING GUIDE	32
ROASTING GUIDE	37
SHELF GUIDES AND RUNNERS	38
ADDITIONAL FEATURES	41
CLEANING YOUR APPLIANCE	42
TECHNICAL DATA	43

INTRODUCTION

Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

EUROPEAN DIRECTIVES

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications – changes may have been made subsequent to publishing.

DISPOSAL OF PACKAGING MATERIAL



The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

SAFETY

WARNING

- ⚠ Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
- ⚠ Accessible parts may become hot when the grill is in use. Children should be kept away.
- ⚠ Do not place articles on or against the appliance.
- ⚠ Always switch off your appliance and allow it to cool down before you clean any part of it.
- ⚠ Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- ⚠ This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3 mm.
- ⚠ Connection should be made with a suitable flexible cable with a minimum temperature of 70 °C.
- ⚠ Do not use a steam cleaner on any cooking range, hob or oven appliance.
- ⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- ⚠ If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid (if fitted).
- ⚠ After use, switch off the hob element by its control and do not rely on the pan detector.
- ⚠ To avoid electric shock, ensure that the appliance is switched off before replacing the lamp.
- ⚠ The appliance is not intended to be operated by means of an external timer or separate control system.
- ⚠ Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- ⚠ NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- ⚠ Danger of fire: Do not store items on the cooking surfaces.
- ⚠ Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
- ⚠ If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- ⚠ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ⚠ This appliance must not be installed behind a decorative door in order to avoid overheating.

⚠ Ensure shelving is correctly installed. See the sections on the shelf runners and shelf location within this book.

⚠ This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

⚠ When hot moist air (created through the cooking process) meets a cooler surface such as an oven door, condensation is normal especially when cooking high moisture content foods at low temperatures.

To minimise this,

- Pre-heat the oven before putting the food into the oven.
- Cover the food you are cooking.
- Where possible cook high moisture content foods at higher temperatures.
- Do not leave food in the oven to cool down.

⚠ Warning! If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

⚠ Warning! The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

i Note! Automatic cooking will normally produce condensation when cooling down and the food is still inside.

CAUTION

⚠ Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass or the hob, since they can scratch the surface, which may result in shattering of the glass.

⚠ This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether their implant is adequate and fail-safe. Please place pans centrally on the cooking zones. The British Heart Foundation provide additional advice regarding using induction hobs when a pacemaker is fitted.

FIRE SAFETY ADVICE

- ⚠** If you do have a fire in the kitchen, don't take any risks – get everyone out of your home and call the Fire Service.

If you have an electrical fire in the kitchen:

1. Pull the plug out, or switch off the power at the fuse box – this may be enough to stop the fire immediately
2. Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher

- ⚠** Remember: never use water on an electrical or cooking oil fire.

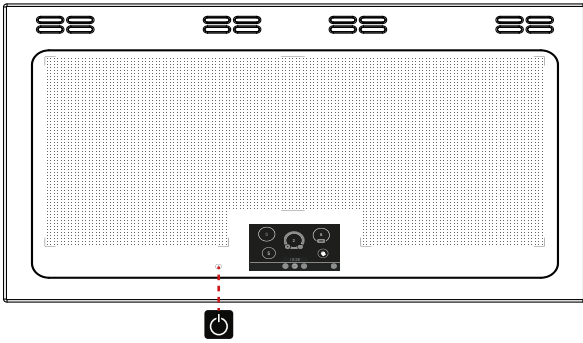
OTHER SAFETY ADVICE

- ⚠** Servicing should be carried out only by authorised personnel.
- ⚠** Do not operate the appliance without the glass panel correctly fitted.
- ⚠** There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance. Always allow the product to cool down before you change a bulb.
- ⚠** Do not modify the outer panels of this appliance in any way.
- ⚠** This appliance must be earthed.
- ⚠** The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

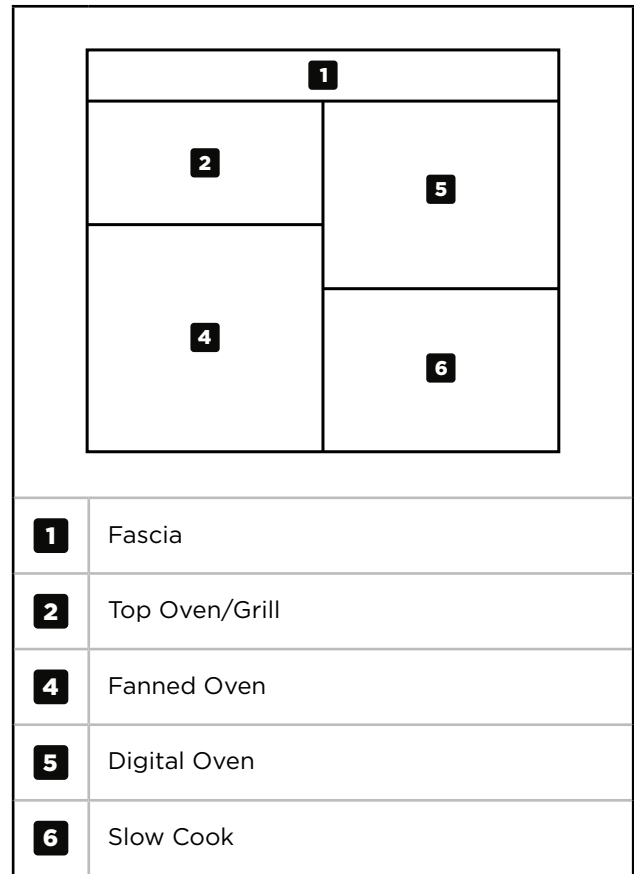
GETTING TO KNOW YOUR PRODUCT

i Note: Your appliance layout may differ depending on the model.

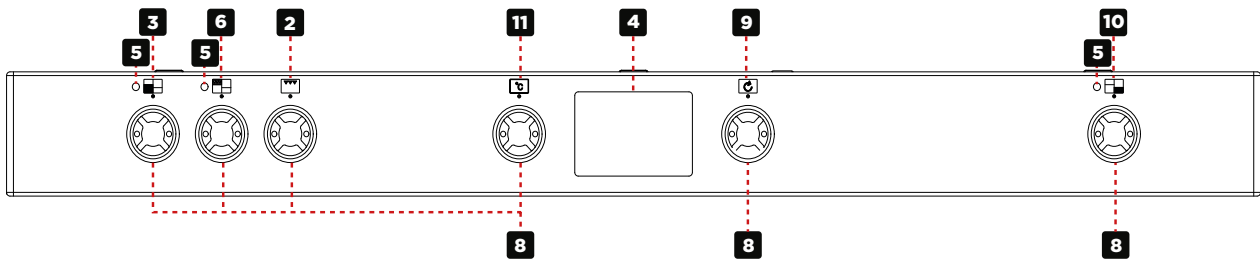
HOB



OVERVIEW



CONTROL PANEL

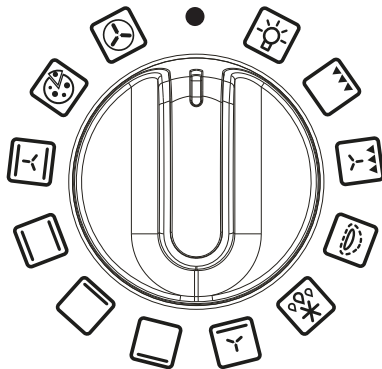


2	Grill
3	Oven
4	Digital oven display
5	Thermostat indicator

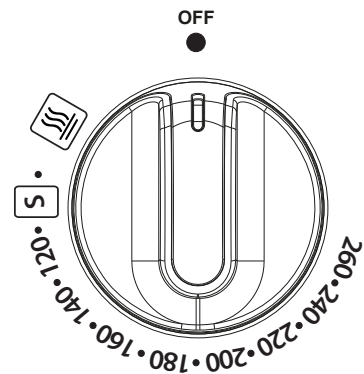
6	Top Oven/Grill
8	Hob and Oven controls
9	Digital oven - Function
10	Slow Cook
11	Digital oven - Temperature

OVEN CONTROLS

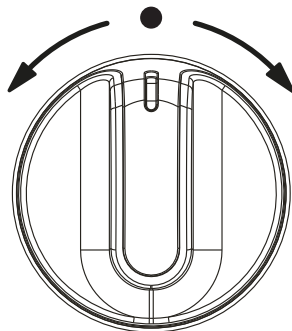
Digital oven - Function



Electric oven





















Digital oven - Temperature



APPLIANCE FUNCTIONS

Only slow cook using the dedicated function. When using the multifunction oven, firstly select the fanned oven feature.

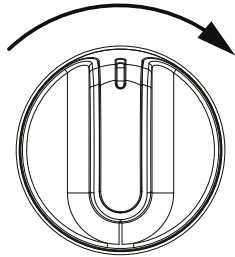
i Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

	Intense Baking
	Base Heat with Fan
	Slow Cook
	Fanned Grill
	Oven Selector Control
	Conventional Grill
	Top Heat
	Lights Only
	Bread Proving
	Defrost
	Conventional oven
	Fanned Oven
	Low Grill
	Single Grill
	Dual Grill
	Base Heat
	Pizza Function
	Keep Warm

USING YOUR APPLIANCE

OVENS AND GRILL

Choose required setting



When using the top oven or main oven, the white thermostat indicator light will come on until the selected temperature is reached.

When using the digital oven, the temperature symbol on the display blinks until the selected temperature is reached.

When the Top oven/grill or grill is switched on, the cooling fans come on to keep the fascia and control knobs cool during cooking/grilling. The cooling fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.

⚠ Important: Never put items directly on top the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

i The left hand main oven will not operate if the programmer is set to Auto, see Clock/Programmer section.

Top Oven – Grill

⚠ The door must be OPEN when the grill is used.

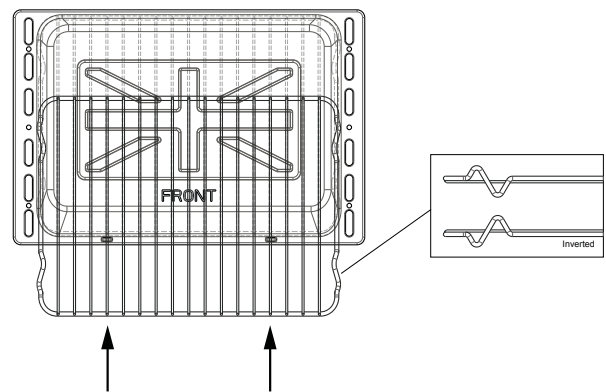
Main Oven – Grill

⚠ The door must be CLOSED when the grill is used for fanned and conventional grilling.

GRILL PAN AND TRIVET

The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.

To operate the grill, turn the left hand control to the grill function symbol.



⚠ The door must be open when the grill is used for conventional grilling.

HOB



1. Press the control knob to ignite the gas for up to 15 seconds then release. For the wok, please allow the burner to warm up for a few minutes.
2. Once lit, turn the control knob to the required setting.

i If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.

USING THE ZONELESS HOB

- ⚠ Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- ⚠ Do not place aluminium foil or plastic utensils on the ceramic glass, as they may melt and damage the surface.
- ⚠ Do not use the ceramic glass hotplate surface for storage.
- ⚠ When cooking with fat or oil, never leave unattended.
- ⚠ Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- ⚠ Do not use the hob as a chopping board or a storage area, as this increases the likelihood of it being damaged – e.g.; plastic utensils placed on a warm hob may melt onto it, and damage the ceramic glass surface.
- ⚠ Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam – if they are spilled onto hot areas of the hob they may damage it.
- ⚠ Lift pans onto and off the surface, rather than sliding them across the surface, to avoid marks and scratches.
- ⚠ If you use a wet paper towel to remove spills from a warm heating area of the hob, be careful to avoid steam burns.
- ⚠ Do not use abrasive powder cleaners, metal wire wool pads, impregnated plastic pads, detergents, bleaches, bath stain removers, or chemical oven cleaners; all these types of products will damage the ceramic glass.

- ⚠ Do not place hot pans on the glass ceramic above the display.

ELECTROMAGNETIC INTERFERENCE

The functions of the hob comply with the applicable standards on electromagnetic interference

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2004/108/EC). It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

ABOUT THE ZONELESS INDUCTION HOB

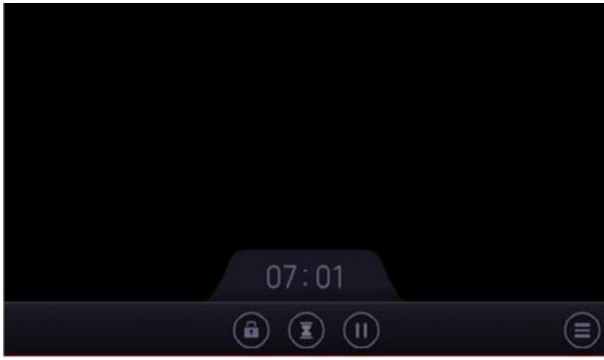
The zoneless induction hob has a display that allows an easy and intuitive control by the user. The display shows all the information the user needs for the moment of operation in a nice and simple way.

Zoneless induction hob controls

After turning on the zoneless induction hob the main screen appears.

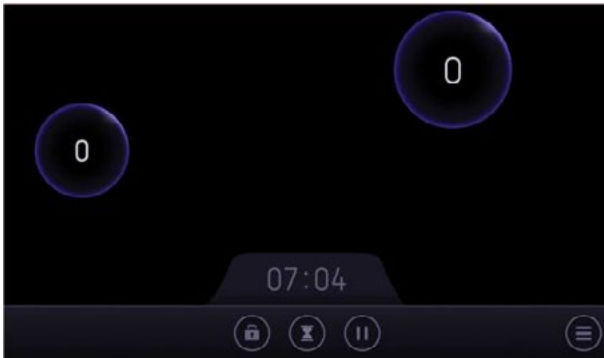
The main screen shows the following information:

- Clock
- Menu bar



If a pan is placed on the induction hob, the main screen also shows the following information:

- Pan position
- Pan size
- Power Level



Power Boost

The power boost is a function that temporarily boosts the power to a cooking zone.

To activate the power boost:

1. Select the pan of your choice.
2. Select power level “B” or swipe to power level “B”.

The power boost is activated. The pan on the display shows “B”.

- **i** After 10 minutes the power boost is automatically switched off.

To deactivate the power boost.

1. Select the pan that uses the power boost.
2. Select another power level or swipe to another power level.

The power boost is deactivated. The pan on the display shows the selected power level.

Residual heat indicators

If the cook zone is switched off and the glass surface is above 60°C, H will be displayed in the cook zone display until the glass surface drops below approximately 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

- **i** **Note** – The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto stand by

A cooking zone that has exceeded the maximum operating time switches off automatically.



Power Level	Maximum Operation Time hours
Melting Function	2
Warming Function	2
Simmering function	2
1	10
1.5	10
2	5
2.5	5
3	5
3.5	5
4	4
4.5	4
5	3
5.5	3
6	2
6.5	2
7	2
7.5	2
8	2

Power Level	Maximum Operation Time hours
8.5	2
9	1

Child lock

This feature is to help prevent accidental switching on of the hob, especially by young children.

To activate the child lock:

1. Tap the settings menu icon  in the menu bar.
2. Tap the child lock icon in the settings menu.
3. Select "ON".
4. Tap the tick icon  to confirm.

The child lock is activated. An info message shows a lock icon.



To temporarily deactivate the child lock:

1. Tap and hold the lock icon for 3 seconds.

The child lock is temporarily deactivated. The display can be used as normal.

- i** The child lock activates when the zoneless induction hob is turned OFF.

To deactivate the child lock:

1. Temporarily deactivate the child lock.
2. Tap the settings menu icon  in the menu bar.
3. Tap the child lock icon in the settings menu.
4. Select "OFF".
5. Tap the tick icon  to confirm.

Key Lock

The key lock is intended to lock the display and keys. This is useful for e.g. cleaning purposes.

To activate the key lock:

- Tap the key lock icon  in the menu bar.

The key lock is activated. The display shows the key lock icon.

- i** A tone will be emitted when the display is touched while key lock is activated.
- i** The key lock deactivates when an interruption of power supply voltage happens.

To deactivate the Key lock

- Tap and hold the key lock icon in the menu bar for 3 seconds.

The key lock is deactivated. The display can be used as normal.

COOKWARE FOR THE INDUCTION HOBS

Cookware for the induction cooking zones must be made of metal and have magnetic properties. The base must also be the correct diameter.

Suitable Cookware for Induction Hobs	Unsuitable Cookware
Enamelled steel pots with a thick base	Pots made of copper, stainless steel, aluminium, oven-proof glass, wood, ceramic and terra-cotta.
Cast iron pots with an enamelled base	
Pots made of multi layer stainless steel, rustproof ferrite steel or aluminium with a special base	
Pans marked for use with induction	

How to establish the suitability of a pan

Check your pans with a magnet. If it sticks and it's the correct diameter, it's suitable for use with induction. Also with pans that bear the symbol for suitability for cooking with induction.

- i Note** - when using certain pans, you may get various noises from the pans. This is due to the design of the pans and does not effect the performance or safety of the hob.

Pans should not be allowed to come into contact with coloured trims during use as this may cause discolouration of the surface

BASIC ZONELESS COOK TOP FUNCTIONS

Turning on the zoneless cook top

A self-test is performed after connecting the zoneless cook top to the power supply voltage. After the self-test is completed, the zoneless cook top is in standby.

To turn on the zoneless cook top:

- Press the on/off key next to the display.

The zoneless cook top is turned on.

Placing a pan

To place a pan on the zoneless cook top:

- Place a pan on the zoneless cook top.

The pan is displayed according to the size and position on the zoneless cook top.

Depending on the size of the pan, the display shows a small, medium or large pan. The pan is always displayed as a round shape.

Changing the power level

There are 17 power levels available.

To change the power level of a pan that is newly placed:

1. Select another power level or swipe to another power level.

To change the power level of a pan that was already placed:

1. Select the pan of your choice.
2. Select another power level or swipe to another power level.

Moving a pan

When a pan is moved:

- The pan is selected.
- The display updates the position of the pan.
- The power level transfers to the position of the pan.

Lifting a pan

When a pan is lifted:

- The information of the pan is stored for 10 seconds.
- The timer of the pan is paused.
- The information of the pan resets when the pan is placed on the previous position.

Turning off a pan




To turn off a pan:

- Double tap on the selected pan to turn off the pan.

Setting a timer for a pan





The timer for a pan can be set between 1 minute to 9 hours and 59 minutes. When the timer is beneath 1 hour, the remaining minutes and seconds are displayed.

To set the timer for a pan:

1. Select the pan of your choice.
2. Tap the clock icon  of the pan.
3. Swipe the numbers of the clock to set the timer.
4. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The timer of the pan has been set.

To modify or cancel the timer of a pan

1. Select the pan of your choice.
2. Tap the clock icon  of the pan.
3. To set the timer, swipe the numbers of the clock to.
4. To cancel the timer, swipe the numbers of the clock to 00:00 or tap the reset icon .
5. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The timer of the pan has been adjusted or cancelled.

Turning off the zoneless cook top




To turn off the zoneless cook top:

- Press the on/off key next to the display.

Using the Timer




The timer can be set between 1 minute to 9 hours and 59 minutes. When the timer is beneath 1 hour, the remaining minutes and seconds are displayed.

To set the timer:

1. Tap the hourglass  icon in the menu bar.
2. Swipe the numbers of the clock to set the timer.
3. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The timer has been set.

To modify or cancel the timer


1. Tap the timer in the menu bar.
2. To adjust the timer, swipe the numbers of the clock to adjust the timer.
3. To cancel the timer, swipe the numbers of the clock to 00:00 or tap the reset icon .
4. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The timer has been adjusted or cancelled.

SPECIAL ZONELESS COOK TOP FUNCTIONS

To use the special zoneless cook top functions, the pan program menu needs to be accessed.

To access the pan program menu:

1. Select the pan of your choice.
2. Tap the knife and fork icon  on the pan.

The pan program menu opens.

Melting Function

The melting function heats the bottom of the pan to 45°C.

To activate the melting function.

1. Open the pan program menu.
2. Tap on the Melting icon.

The melting function activates.

To deactivate the melting function:

1. Select the pan that uses the melting function.
2. Choose one of the following:
 - Select another power level or swipe to another power level.
 - Open the pan program menu and tap on the Melting icon.
 - Double tap on the selected pan to turn off the pan.

The melting function deactivates.

Warming Function

The warming function heats the bottom of the pan to 70°C.

To activate the warming function.

1. Open the pan program menu.
2. Tap on the Keep warm icon.

The warming function activates.

To deactivate the warming function:

1. Select the pan that uses the warming function.
2. Choose one of the following:
 - Select another power level or swipe to another power level.
 - Open the pan program menu and tap on the Keep warm icon.
 - Double tap on the selected pan to turn off the pan.

The warming function deactivates.

Simmering function

The simmering function heats the bottom of the pan to 94°C.

To activate the simmering function.

1. Open the pan program menu.
2. Tap on the Simmering icon.

The simmering function activates.

To deactivate the simmering function:

1. Select the pan that uses the simmering function.
2. Choose one of the following:
 - Select another power level or swipe to another power level.
 - Open the pan program menu and tap on the Simmering icon.
 - Double tap on the selected pan to turn off the pan.

The simmering function deactivates.

Pause function


The pause function freezes the zoneless induction hob for a maximum of 10 minutes, e.g. if the user leaves the zoneless induction hob for a short period of time.

When the zoneless induction hob is paused, the cooking zones do not dissipate any power and the timers are paused.

To activate the pause function:

1. Tap the pause icon  in the menu bar.

The pause function activates.

-  The maximum operating time of the cooking zones continue to count down while the pause function is active.

To deactivate the pause function:

1. Tap the play icon .


The pause function deactivates. The cooking zones dissipate power, and the timers are resumed.

TROUBLESHOOTING WITH THE ZONELESS COOK TOP

Power conflict

A power conflict can occur when two pans with different power levels are sharing the same heating coil.

When the pans are moved close together and interact with the same coil, the pan currently set to the higher power level decreases in power.

The pan with the higher power setting shows the original power level in a red colour and the new power level in white. The pan also shows an exclamation mark to indicate the power conflict. Tap on the exclamation mark to view the information tap the cross icon  to close.

To resolve the issue:

- Move the pan with the higher power setting away within 10 seconds.
- **Do not** accept the reduced power level. The exclamation mark disappears after 10 seconds.

Display conflict


A display conflict can occur when the pan detection system does not determine one set of pans being positioned on the cook surface following more than one pan being moved at a time. The display will show the correct positions of the pans as well as the previous positions.

To resolve the issue:

- Lift the pans and replace on the cook surface to reset the display.

Small pan conflict

A small pan conflict can occur when a pan covers less than 10% of one or more cooking zones.


The pan shows in the display, but the power will not be set and remains 0. Tap on the exclamation mark to view the information and tap the cross icon  to close.

To resolve the issue:

- Move the pan to an outer corner of the cook surface.

Unsuitable pan material conflict

The zoneless induction hob will detect a pan made from unsuitable material.

The pan shows in the display, but the power will not be set and remains 0. Tap on the exclamation mark to view the information and tap the cross icon  to close.

To resolve the issue:

- Only use pans that are suitable for induction cooking surfaces.

Overheating

Overheating occurs when the temperature sensors of the display detect a higher temperature than 85°C.




POWER MANAGEMENT

The power management system manages the power to all the cooking zones. The latest set cooking zone is prioritized. If there is no power, the set power level of a cooking zone will not be displayed. The display changes when rotating the control knob to the actual power level.

ADJUSTING THE HOB SETTINGS

Setting the time of day


To set the time of day:

1. Tap the settings menu icon  in the menu bar.
2. Tap the clock icon in the settings menu.
3. Swipe the numbers of the clock to set the time.
4. If desired, swipe the clock format to 12h.
5. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The time is set.

Adjusting other settings

To adjust other settings:

1. Tap the settings menu icon  in the menu bar.

The settings menu opens.



The following settings can be adjusted:

- Personalise
- Child lock
- Sound
- Brightness
- Clock
- Language
- Factory reset

Personalise

The menu bar can be personalised by removing functions or changing positions.

To personalise the menu bar:

1. Tap the personalise icon in the settings menu.
 - Tap a function icon in the black box to remove the function out of the menu bar.
 - Tap and drag a function icon to swap the position of the function.
 - Tap a function icon outside of the black box to add the function to the menu bar.
2. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The menu bar is personalised.



Child lock

This feature is to help prevent accidental switching on of the hob, especially by young children.

See chapter About the zoneless induction hob for more information.

Sound



To change the sound settings:

1. Tap the Sound icon in the settings menu.
2. Tap the desired slider.
3. Slide the slider to the desired volume level.
4. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The sound settings are changed.

Brightness

To change the brightness:

1. Tap the Brightness icon in the settings menu.
2. Slide the slider to the desired brightness level.
3. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The brightness is changed.

Clock

The time can be set in the clock menu.

See chapter Setting the time of day for more information.



Language

The following languages are available:

- English
- German
- French
- Spanish
- Italian
- Chinese (simplified)
- Korean
- Vietnamese

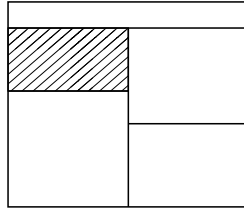
English is the default language.

To change the language:

1. Tap the globe icon in the settings menu.
2. Tap the desired language.
3. Tap the tick icon  to confirm or tap the cross icon  to cancel.

The language is changed.

USING THE GRILL



BEFORE YOU START GRILLING. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

- Do not close the door while the grill is in use.
- Turn the top oven control knob to the required grill setting.
- Turn the grill control knob (if fitted) to the heat setting you require.
- To switch off, return the control knob(s) to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.
- The dual grill uses all of the top element and is ideal for grilling large quantities of food.
- The single grill uses part of the element only, and is better suited to grill smaller amounts of food.

THE GRILL PAN

This appliance comes with a grill pan and trivet.

SHELF & TRIVET ADJUSTMENTS

Speed of grilling can be adjusted by changing the shelf position or the turning the trivet.

- High: For thin foods and toasting
- Low: For thicker meat pieces.

ALUMINIUM FOIL

- ⚠ Never cover the grill pan or grill trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.
- ⚠ Accessible parts may become hot when the grill is in use. Children should be kept away.

TYPES OF GRILL

Dual grill: has two grill elements which can be used together, or as a single grill.

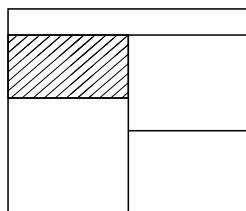
For best results: Pre-heat the single grill for 5 minutes and the dual grill for 3 minutes.

THE COOLING FAN

During use the fan may cycle on and off, this is normal.

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

USING THE TOP OVEN



- ⚠ When you are cooking keep children away from the vicinity of the oven.
- ⚠ **Caution:** The top element gets extremely hot when in use, so take extra care to avoid touching it.
- i The top oven is a conventional oven.
- i **Note:** The top oven is not controlled by the programmer.

OVEN FURNITURE

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

- i Extra shelves may be ordered from your local supplier.

Baking tray and roasting tins

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

- Baking tray 350 mm x 250 mm
- Roasting tin 370 mm x 320 mm
- i Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.
- i We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on – this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

TO TURN ON THE TOP OVEN

1. Turn the temperature control knob until the required temperature is selected.

The white thermostat indicator will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

2. To switch off, return the top oven control knob to the off position.

- ⚠ **Important:** Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

PREHEATING

Preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

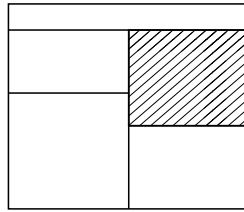
- i** The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.
- i** If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.
- i** Put the oven shelves in the position required before preheating the oven.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing up. Position baking trays and roast-ing tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

WHEN USING THE TOP OVEN

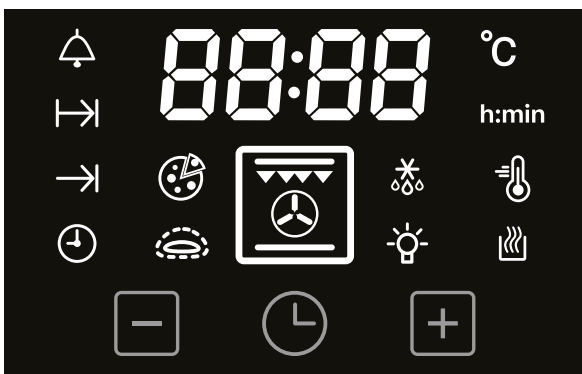
As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

USING THE DIGITAL OVEN



- i** Please be aware that only the digital oven is controlled by the programmer.
- i** Note: Your clock / programmer may not have all these functions


USING THE TOUCH CONTROLS



- Minus – Decrease time
 - Timer – Scroll through to select a function
 - Plus – Increase time
- i** The symbol of an oven function will be shown on the display when the function is active or running in the background.
 - i** When the display is off, only the time of day is shown.

SETTING THE TIME OF DAY

Time of day can be set before a heating operation is started.

1. Press the timer button until the time of day symbol  appears.
2. Press the plus or minus buttons to set a time.

SETTING A HEATING OPERATION

To start a heating operation, a heating function and a heating temperature must be selected.

Setting a heating function

- Rotate the Function control to select the desired heating function.

To modify or cancel the heating function

- Rotate the Function control to select another heating function.
- Rotate the Function control to O to cancel the heating function.

Setting a heating temperature

- Rotate the Temperature control to select the desired heating temperature. The selected temperature shows in the display.

To modify or cancel the heating temperature

- Rotate the Temperature control to select another heating temperature.
- Rotate the Temperature control to O to cancel the heating temperature.

PREHEATING

The oven starts preheating when a heating function and heating temperature have been set.


The temperature symbol  blinks to indicate preheating.

The temperature symbol permanently lights up and an acoustic signal sounds to indicate the oven has reached the set temperature.

Fast preheat function

The fast preheat function automatically activates after a heating operation has been selected that supports the fast preheat function.


The fast preheat reduces the time the oven needs to reach the selected heating temperature.


The display shows the fast preheat symbol .

The fast preheat function automatically deactivates after the selected heating temperature is reached.

SETTING THE MINUTE MINDER


Minute minder is available before starting and while using a heating operation.

1. Press the timer button until the minute minder symbol  appears.
2. Press the plus or minus buttons to set a time.

-  The maximum minute minder that can be set is 23 hours and 59 minutes.

Once set, the minute minder starts to countdown in steps of hours:minutes. If the minute minder has reached 00:01 (hours:minutes), the display changes the countdown to minutes:seconds.

The display shows the minute minder symbol and the remaining time if no heating operation is running. The display shows the minute minder symbol if a heating operation is running.

-  The countdown continues in the background if other functions are being set.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol flashes on the display.

- Press any button to stop the alarm and the time of day is displayed.


To modify or cancel the minute minder


- Return to the minute minder function and use either the plus or minus buttons to adjust the time.


By setting the time to 00:00 hours:minutes, this cancels the countdown.


SETTING THE COOKING TIME

Cooking time is available while using a heating operation.

1. Press the timer button until the cooking time symbol  appears.
2. Press the plus or minus buttons to set a time.

-  The maximum cooking time that can be set is 23 hours and 59 minutes.

-  The countdown continues in the background if other functions are being set.

When the set time for the cooking time has completed, an alarm is heard and the auto cook symbol flashes  on the display.

- Press any button to stop the alarm. After 7 minutes, the alarm switches off and the heating function stops.


To modify or cancel the cooking time

- Return to the cooking time function and use either the plus or minus buttons to adjust the time.

By setting the time to 00:00 hours:minutes, this cancels the countdown.

SETTING THE END OF COOKING TIME

End of cooking time is available while using a heating operation.

1. Press the timer button until the end of cooking time symbol  appears.
2. Press the plus or minus buttons to set a time.

i The maximum end of cooking time that can be set is 23 hours and 59 minutes.

i The digital oven calculates the cooking time if no cooking time has been set before setting the end of cooking time.

The display shows the time of day if no cooking time has been set.

The display shows the time of day plus the set end of cooking time if a cooking time has been set.

The display shows the auto cook symbol .

When the set time for the cooking time has completed, an alarm is heard and the auto cook symbol flashes on the display. Press any button to stop the alarm. After 7 minutes, the alarm switches off and the heating function stops.

To modify or cancel the end of cooking time

Return to the end of cooking time function and use either the plus or minus buttons to adjust the time.

By setting the time to the current time of day, this cancels the countdown if no cooking time has been set.


By setting the time to the current time of day plus the remaining cooking time, this cancels the countdown if a cooking time has been set.

SETTING DELAYED COOKING

Delayed cooking can be set by setting a cooking time and setting the end of cooking time. See chapters Setting the cooking time and Setting the end of cooking time.

The heating operation starts once the start time is reached.

Delayed cooking is available while using a heating operation.

The display shows the auto cook symbol .

When the set time for the cooking time has completed, an alarm is heard and the auto cook symbol flashes on the display. Press any button to stop the alarm. After 7 minutes, the alarm switches off and the heating function stops.

To modify or cancel the delayed cooking

- Return to the cooking time function and use either the plus or minus buttons to adjust the time.

By setting the time to 00:00 hours:minutes, this cancels the countdown.

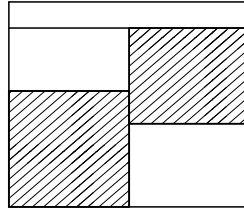
GRILLING FUNCTION

The temperature selection is replaced with a level setting when the grilling function, fanned or conventional, is selected.

The level setting can be L1, L2 or L3.

i The grilling functions cannot be controlled by the cooking time or end of cooking time.

USING THE MAIN OVEN - ELECTRIC



⚠ Accessible parts may be hot when the oven is used. Young children should be kept away.

OVEN FURNITURE

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

i Extra shelves may be ordered from your local supplier.

Baking tray and roasting tins

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

- Baking tray 350 mm x 250 mm

This size of baking tray will hold up to 12 small cakes.

- Roasting tin 370 mm x 320 mm

i Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

i We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

Aluminium Foil

⚠ Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

WHEN USING THE OVEN

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

To switch on the oven

- Turn the oven control knob(s) to the required setting.

The white thermostat neon (if fitted) will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

- To switch off, return the control knob to the off position.

Preheating

When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is preheated until the neon switches off for the first time. For any other types of cooking, a preheat may not be required.

Cooking with a fanned oven

⚠ As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven.

This makes it ideal for batch baking – eg; when planning a party as all the items will be cooked within the same length of time.

- i** Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.
- i** Preheating is generally not necessary as a fan oven warms up quickly.

- i** There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods – eg; milk puddings.

- i** When batch baking foods that will rise during cooking – eg; bread – always ensure that enough space has been left between the shelves to allow for the rise.

Notes:

- i** When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

- i** Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf – eg; 2 victoria sandwiches or 2 casseroles.


- i** When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

- i** Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.

- i** There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

Keep Warm (Setting or 70°C)

This setting temperature is set to allow the user to keep food warm without over cooking. This setting can also thaw frozen foods, or warm plates.





-  Do not use this as a cooking function.

Defrosting and cooling in the main oven





To defrost frozen foods, turn the main oven control to the Bread Proving position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

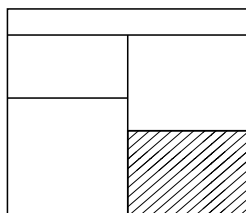
Defrosting times

-  Small or thin pieces of frozen fish or meat – eg; fish fillets, prawns & mince will take approximately 1 – 2 hours.
-  Placing the food in a single layer will reduce the thawing time.
-  A medium sized casserole or stew will take approximately 3 – 4 hours.
-  A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

-  Do not defrost stuffed poultry using this method.
-  Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
-  Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
-  Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

USING THE OVEN - SLOW COOK



INTRODUCTION

One of your oven compartments is an electric oven which provides a gentle heat suitable for slow cooking or keeping food warm. The oven is operated by a button at the right hand of the fascia, and a white neon will illuminate to show that the oven is switched on. Please check which side the slow cook oven is on, by looking at the specification at the front of this handbook.

The slow cook element is positioned in the base of the lower compartment-always make sure that the prepared cooking pot is placed centrally on the base of this compartment.

⚠ Do not use either compartment to store food or canned items.

⚠ Do not use the upper compartment for slow cooking, or food warming.

SLOW COOKING

Slow cooking has always been the best way to prepare a nutritious hot meal with the minimum of preparation and maximum time away from the kitchen. The benefits of slow cooking have been recognized by cooks for centuries, and are still appreciated by cooks today.

The advantages of slow cooking are as follows:

- Food can be left to cook unattended for several hours and will keep hot for several hours if left covered, without spoiling for a further 2-3 hours, so foods can be left to cook while you are out for the day, or over night.

- Inexpensive cuts of meat become deliciously tender when slow cooked.
- Slow cooking will also produce moist, tender “roasts” with minimal meat shrink-age and reduced oven soiling.
- Dishes such as soups, vegetables, puddings savory dishes and preserves are also suitable for slow cooking.
- There is no topping up of steamers, steam filled kitchens or constant checking to do.

COOKING TIMES

The cooking time varies according to the type of food being cooked, and experience will show how long foods should be cooked for, according to personal taste and preference.

In general foods should be cooked for at least 5 hours, and maybe left up to 8-10 hours without spoiling if covered. As a guide, foods cooked using the slow cook oven will take about three times longer than they would in a conventional oven.

COOKWARE

Any oven proof cookware maybe used for slow cooking, provided they have a close fitted lid.

- i** To rectify a badly fitting lid a piece of cooking foil may be placed over the dish, under the lid.

For convenience and to save washing up, the most useful cookware for slow cooking are the flame proof type which can be used over direct heat and for oven cooking, and are sufficiently attractive to use as serving dishes.

KEEPING FOOD WARM

Turn the oven on, and allow to pre-heat for 20 minutes before placing the food in the oven. If food is to be kept moist then it is important to cover the dish or plate to prevent food from drying out. This can be done using aluminium foil if the dish does not have a lid.

- i Do not use cling film to cover food as it cannot withstand the heat produced in the oven.
- i Some foods are best left uncovered if you wish to keep the food dry and crisp.
- i Do not add gravy to plated meals until serving.
- i Carved meat should be placed on one plate and covered, adding just one table-spoon of gravy to keep it moist. When keeping plated meals warm it is recommended that the food is placed on hot rather than cold plates.

USING THE SLOW COOK OVEN

Turn the oven on and preheat for 20 minutes. Always place the prepared cooking pot centrally on the base of the oven. Follow the guide lines for the best results.

- i The maximum capacity of oven proof dishes should be no more than 2.5 litres (4.5 pints).
- i Please note: The more you fill the dish/pot the longer it will take to cook.
- i Cooking times will vary depending on the size and shape of the meat, or poultry.
- i Always bring soups, casseroles and liquids to the boil before placing in a preheated oven. To give more colour to meat or poultry, fry the meat to brown and add to stock which is hot.

- i All meat and poultry recipes need a minimum of 5 hours to cook.
- i Make sure all frozen ingredients are well thawed out.
- i Always ensure that frozen poultry has thoroughly defrosted in a refrigerator and all ice crystals have melted.
- i Cut root vegetables into smaller pieces as they take longer than meat to cook.
- i If possible they should be sauteed for 2–3 minutes before slow cooking.
- i Ensure that root vegetables are always at the bottom of the pan immersed in the cooking liquid.
- i A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach 88°C,
- i Stuffed meat or stuffed poultry should not be slow cooked. Cook any stuffing separately.
- i Cover casseroles with a lid, or foil to prevent loss of moisture.
- i Adjust seasonings and thickenings at the end of cooking time.
- i Dried red kidney beans must be boiled for a minimum of 10 minutes following soaking before inclusion in any dish.
- i Opening the door during cooking, leads to heat loss, and will lead to increased cooking times.

COOKING GUIDE

GRILL

Food Type	Time Approx (mins)
Bacon	8 - 15
Sausages	12 - 15
Chops	
- Lamb	10 - 15
- Pork	15 - 25
Toast	
- 2 rounds	1 - 2 (per side)
- 4 rounds	1 - 2 (per side)
Bread products	
- Buns	1 - 2 (per side)
- Tea cakes	1 - 2 (per side)
Cheese on toast	
- 2 rounds	4 - 5
- 4 rounds	4 - 5
Fish	
- Fillets	10 - 15
Chicken	
- Fillets	20 - 30
Beef Steaks	
- Rare	7 - 10
- Medium	10 - 15
- Well done	15 - 20
Gammon Steaks	12 - 15

i As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

BAKING GUIDE

TOP OVEN

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

- i** Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

- i** Use the baking guide as a reference for determining which temperatures to use.

Cooking times

- i** These times are based on cooking in a preheated oven.
- i** These cooking times are approximate, due to the size and type of cooking dish and personal preferences.

Item	Temperature (°C)	Shelf Position	Approximate cooking time
Small cakes	160°C - 180°C (fanned)	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7")	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

MAIN OVEN



Cooking times & temperatures

- i** The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.
- i** Allow enough space between shelves for food that will rise during cooking.
- i** Do not place items on the oven base as this will prevent air circulating freely.

i Note: This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the fanned oven temperature of 160 °C.

Conventional temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

Food Type	Temp. Setting °C		Time Approx.	Shelf Position
				
Cakes				
Small cakes	190	160	15 - 25	2 - 4
Victoria sandwich	180	160	20 - 30	3
Semi rich fruit cake	150	125	2½ - 3 hours	2
Christmas cake	150	125	2½ - 3 hours	2
Puddings				
Bread & butter pudding	170	150	45 - 1 hour	3
Fruit crumble	200	175	40 - 1 hour	3

Food Type	Temp. Setting °C		Time Approx.	Shelf Position
Miscellaneous				
Yorkshire pudding:				
- large	220	200	40 - 48	4 - 5
- small	220	200	15 - 20	4 - 5
Shortcrust pastry	200	180	depends on filling	4 - 5




MULTIFUNCTION OVEN

Cooking times & temperatures

- i** This is a high efficiency oven, you may notice an emission of steam when the door is opened.
- i** When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. Always make sure the food is piping hot throughout before serving.
- i** There are no zones of heat, and no flavour transfer when using a fanned oven – allowing you to cook a greater variety of foods together.
- i** If you are cooking on more than one shelf, you may need to slightly increase the cooking time.
- i** Always make sure that there is enough space between dishes, to allow food to rise, and to air to circulate.
- i** **Note:** This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the fanned oven temperature of 160 °C.

Conventional temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

Food Type	Temp. Setting °C			Time Approx.	Shelf Position
					
Cakes					
Small cakes	190	175	-	15 - 25	2 & 4
Victoria sandwich	180	160	-	20 - 30	3
Semi rich fruit cake	150	125	-	2½ - 3 hours	2
Christmas cake	150	125	-	2½ - 3 hours	2
Puddings					
Bread & butter pudding	170	150	-	45 - 1 hour	3
Fruit crumble	200	175	-	40 - 1 hour	3
Miscellaneous					
Yorkshire pudding:					
- large	220	200	200	40 - 45	4 - 5
- small	220	200	200	15 - 20	4 - 5
Shortcrust pastry	200	180	180	depends on filling	4 - 5

GENERAL BAKING GUIDE

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- i** Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- i** Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1") space between the oven walls and the tin.

- i** Always follow the temperatures recommended in the recipe.
- i** To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- i** We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- i** Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- i** Always use the correct size and shape of tin for the recipe quantities.

Trouble-shooting – fruit cakes

Problem	Possible Cause
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes.	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool an oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

Trouble-shooting – sponge cakes

Problem	Possible Cause
Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven
Overflowing tin	Tin too small for the amount of mixture

Slow cooking (S Setting or 100°C)

- i** Make sure that frozen foods are thoroughly thawed before cooking.
- i** Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- i** Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to S or 100°C (slow cook setting) for the remainder of the cooking time.
- i** Slow cooking times will be about 3 times as long as conventional cooking times.
- i** Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- i** Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

ROASTING GUIDE

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird – eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/ poultry.

Cook in main oven at: 160°C - 180°C (fanned) 180°C - 200°C (conventional)		Approximate Cooking Time (preheated oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork	-	35 minutes per 450g (1lb), plus 35 minutes
Poultry	-	20 minutes per 450g (1lb), plus 20 minutes

Notes:

- i When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- i For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- i Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- i Position the oven shelf so that the meat or poultry is in the centre of the oven.
- i It is recommended that the appliance is cleaned after open roasting.

ROAST TURKEY

Roasting turkey involves cooking two different types of meat – the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

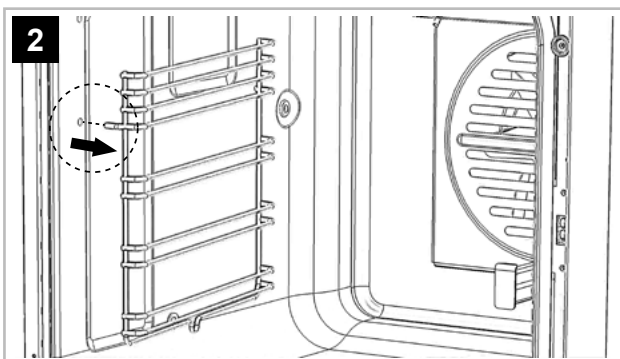
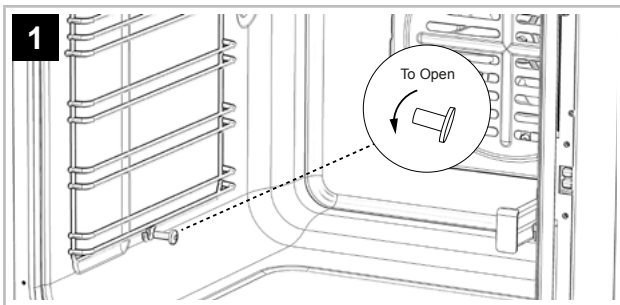
To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

- i** Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.

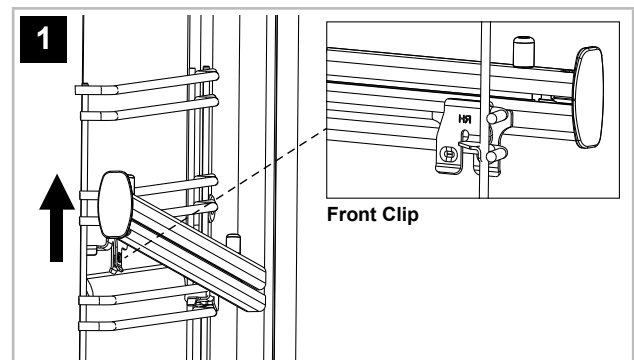
- i** Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- i** The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- i** If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- i** If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.
- i** **Please note:** for all other Roasting guides refer to main oven section and see table.

SHELF GUIDES AND RUNNERS

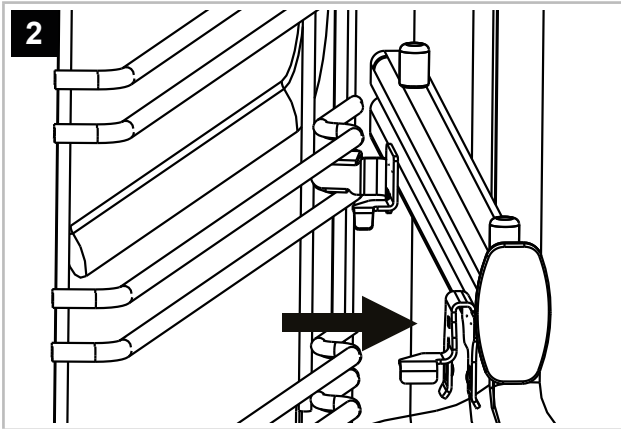
REMOVING SHELF GUIDES



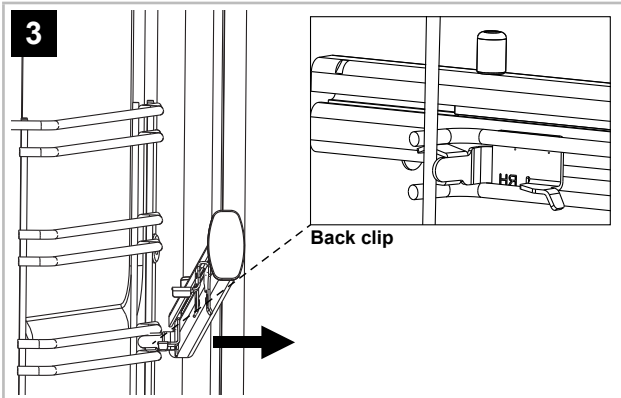
REMOVING TELESCOPIC RUNNERS



1. Push the front of the runner upwards firmly, ensuring the front clip is released from the shelf guide.

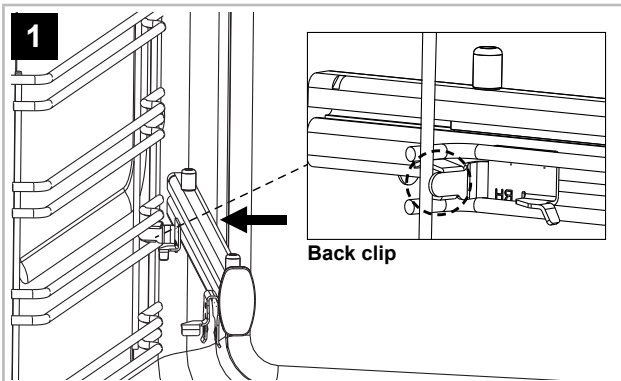


2. Pull the runner away from the shelf guide.

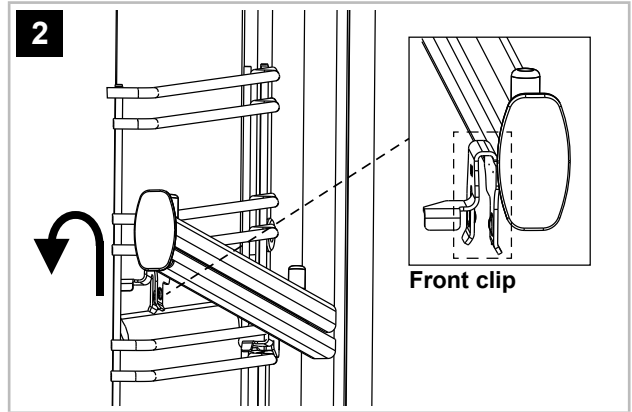


3. Pull the back clip away from in between the shelf guide.

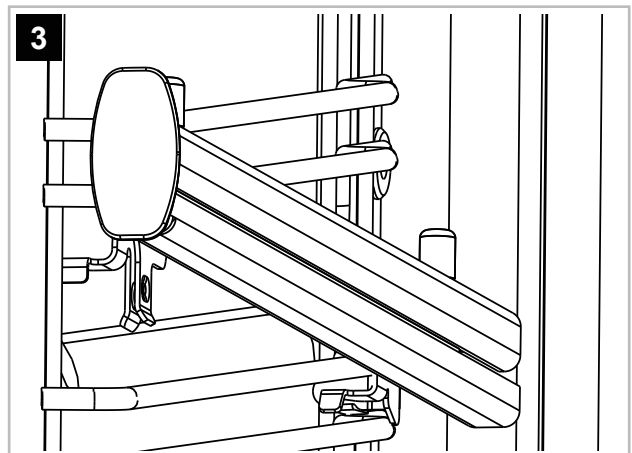
RE-FITTING TELESCOPIC RUNNERS



1. Secure the back clip in between the shelf guide. Ensure the runner is fully pushed back towards the back of shelf guide.



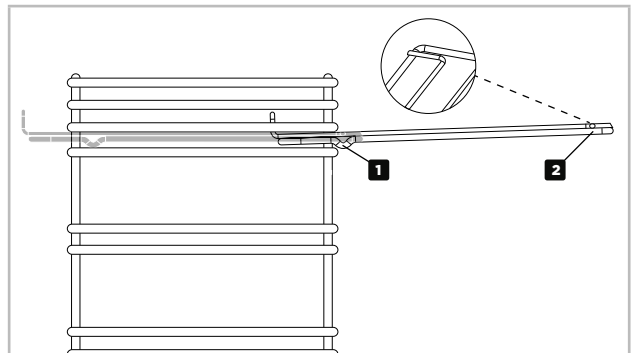
2. Locate the front clip onto the shelf guide and firmly push the front of the runner down until the front clip is secured into place.



The Telescopic runner should now be fitted correctly and secure to the shelf guide.

PLACING SHELVES

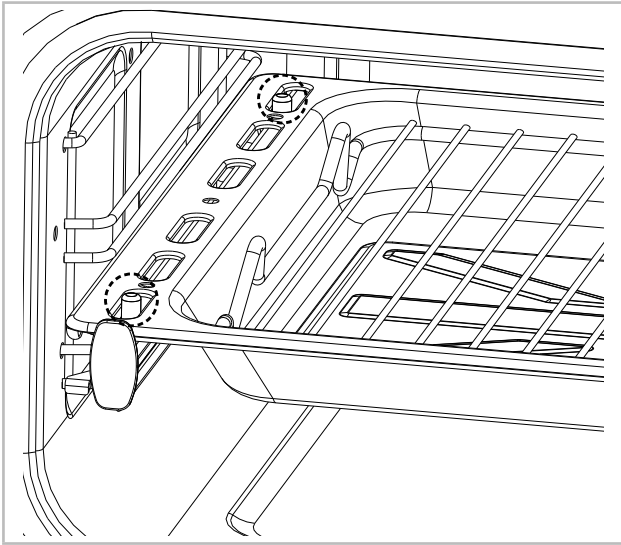
Standard shelves



Front of appliance

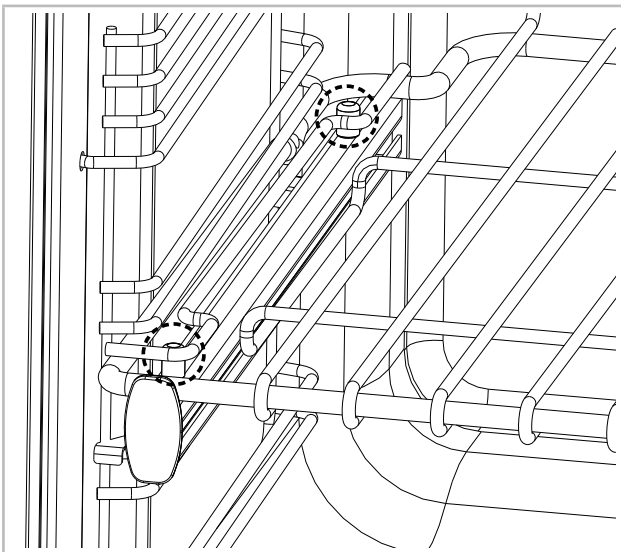
1. Slightly raise the shelf and insert in the chosen shelf position
2. Ensure the shelf is fully pushed back towards the back of the oven, until the shelf stopper is reached.

Positioning a full-width oven pan with telescopic runners

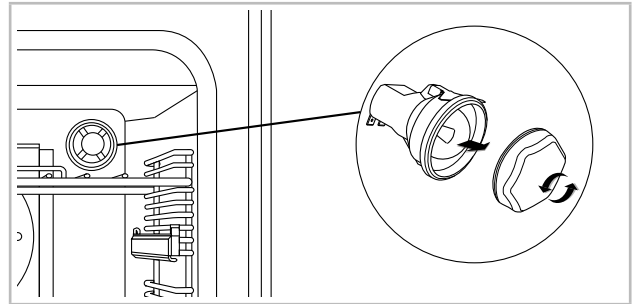


- i** Note: Please ensure the wires / oven pan locate around the small tabs on the telescopic runner.

Positioning a shelf on telescopic runners



CHANGING THE LIGHT BULB



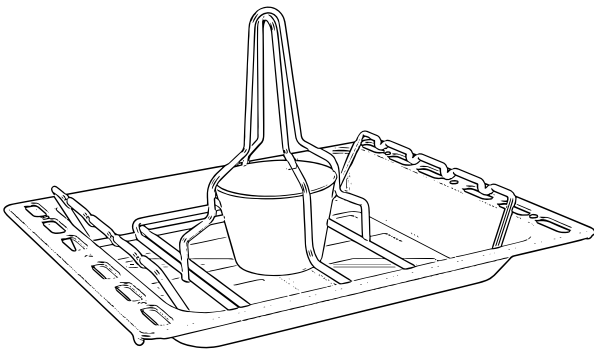
- ⚠ Warning!** Switch off the power before you change the light bulb.
- i** Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Please remember that bulbs are not covered by your warranty.

ADDITIONAL FEATURES

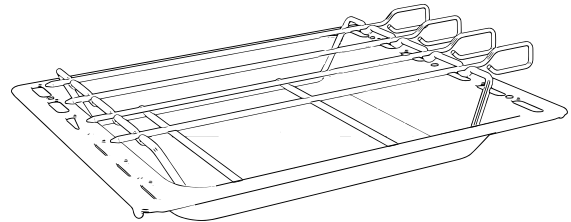
THE STEAM & INFUSE ACCESSORIES

The Steam & Infuse vertical cooking system is designed to deliver an evenly cooked, healthier, flavourful result every time. Simply fill the flavour pot with stock/herbs or any other ingredients and place your poultry/meat over the top.

Supporting poultry or other meat vertically exposes all sides to the oven's heat, promoting a more even cook and allowing the fat to drip out, while flavour is infused from the inside.



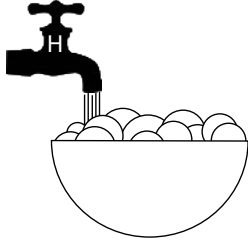
Also included are a set of skewers which are ideal for making kebabs and can be suspended over the specially designed rack.



- i** Note: If the Steam and Infuse is not supplied as standard, it can be purchased through our Customer Care team
- i** Note: Skewers are not to be used in tall ovens in 90cm products and should always be orientated across the oven so not to come into contact with the oven fan blades.
- i** Please refer to our website for further information on recipes

CLEANING YOUR APPLIANCE

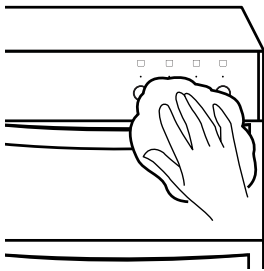
DO'S



- Warm, soapy water



- Clean, wrung out cloth



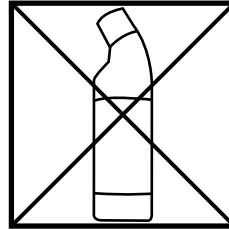
- Wipe with damp cloth
- Dry with a soft cloth

i **Note:** Always switch off your appliance and allow it to cool down before you clean any part of it.

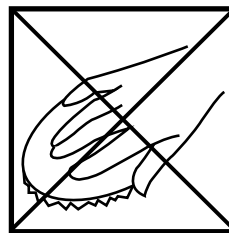
i **Note:** Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.

i **Tips:** Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

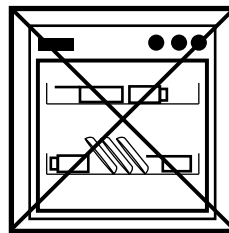
DON'TS



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports

! It is important to clean your appliance regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.

! In addition to the above, do not use metal scrapers to clean the oven door glass.

i We offer a great range of cleaning products and accessories for your appliance. To shop, please visit our website located at the front of this User Guide.

TECHNICAL DATA

⚠ WARNING – This cooker must be earthed

ELECTRICAL SUPPLY / LOAD

Hob top

Electrical supply	Hotplate	Zone	Load (kW)
240 V	Induction	Zoneless	11.0

Appliance

Electrical supply	Oven	Load (kW)
240 V	Digital oven	3.1
	Fanned oven	2.0
	Dual variable grill	1.7 / 2.7
	Conventional top	1.4
	Slow Cook	0.17

Oven Lamps	
Lamp (left hand oven)	40 W each

Electrical supply	Max. load (kW)
230/400V 3N - 50 Hz	17.87 - 19.17

WWW.STOVES.CO.UK



MADE BETTER

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW

www.stoves.co.uk

Customer Care

0344 815 3740

Product information helpline

0344 248 4149